



BAKED AMERICAN CHEESECAKE



QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients

20

easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE BASE

150 g Graham crackers, crumbled

70 g Butter, melted

Butter, for the baking tin

FOR THE FILLING

500 g QimiQ Classic, room temperature

250 g Sugar

20 g Vanilla sugar

45 g Corn starch

700 g Cream cheese

200 g Natural yogurt

5 Egg(s)

2 Lemon(s), juice and finely grated zest

METHOD

1. Preheat the oven to 265 °F (conventional oven).2.

For the base: add the melted butter to the biscuit crumbs and mix well. Press

firmly into the base of a greased cake ring. 4
For the filling: mix all the ingredients together until smooth using an immersion
blender. 5
Pour onto the biscuit base and bake in the preheated oven for approx. 110
minutes. 6
Note: The cheesecake is soft after baking. Chill for approx. 6 hours to set
completely. 6
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